

CLAIMS

1. An apparatus for grilling and broiling food, said apparatus comprising:
a housing defining an upper cooking chamber for grilling food and a
5 lower cooking chamber for broiling food;
a heat source between said upper and lower cooking chambers for
supplying heat to said upper and lower cooking chambers; and
a heat reflector above said heat source for reflecting heat from said
heat source downwardly into said lower cooking chamber.

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2. The apparatus of claim 1, further comprising at least one air intake
chamber below said heat source for supplying air to said heat source, said air intake
chamber isolating the air from said lower cooking chamber.

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3. The apparatus of claim 1, wherein said heat reflector is designed to
diffuse the heat from said heat source throughout said upper cooking chamber.

4. A method of grilling and broiling food simultaneously, said method
comprising:
20 providing a housing defining an upper cooking chamber for grilling
food and a lower cooking chamber for broiling food;
placing food to be grilled on an upper grate within said upper cooking
chamber;
25 placing food to be broiled on a lower grate within said lower cooking
chamber;
activating a heat source between said upper and lower cooking
chambers such that said heat source produces sufficient heat to grill said food to be
grilled and broil said food to be broiled; and
reflecting the heat from said heat source downwardly into the lower
30 cooking chamber.

5. The method of claim 4, further comprising supplying air to the heat source through an air intake chamber below said heat source, said air intake chamber isolating the air from said lower cooking chamber.

5 6. The method of claim 4, further comprising diffusing the heat from said heat source throughout the upper cooking chamber.

7. An apparatus for grilling and broiling foodstuffs, said apparatus comprising:

10 a frame;

a housing mounted to said frame and defining an enclosure for said foodstuffs with upper and frontal openings;

a closeable lid mounted on said housing for selectively closing said upper opening;

15 a closeable door mounted on said housing for selectively closing said frontal opening;

a heat source adapted for cooking said foodstuffs and secured within said housing generally between said upper and frontal openings;

20 an upper grate disposed within said housing above said heat source and below said upper opening for supporting said foodstuffs such that said foodstuffs can be grilled by said heat source; and

a lower grate disposed within said housing below said heat source for supporting said foodstuffs such that said foodstuffs can be broiled by said heat source.

25 8. The apparatus of claim 7, wherein said heat source emits flames.

9. The apparatus of claim 8, further comprising a flame spreader disposed within said housing above said heat source and below said upper grate such that said flames from said heat source impinge upon said flame spreader, said flame spreader adapted to spread said flames substantially evenly below said upper grate, said flame spreader further adapted to receive substantially all drippings that are emitted from

said foodstuffs being grilled, said flame spreader disposed within said housing at an angled position such that said drippings emitted from said foodstuffs being grilled tend to run toward the lower end of said flame spreader due to gravitational forces.

5 10. The apparatus of claim 9, wherein said housing further defines a grease outlet, said apparatus further comprising a grease catcher within said housing below the lower end of said flame spreader, said grease catcher adapted to receive said drippings that run off the lower end of said flame spreader, said grease catcher further adapted to channel said drippings through said grease outlet.

10 11. The apparatus of claim 9, wherein said flame spreader is removable.

12. The apparatus of claim 10, wherein said grease catcher is removable.

15 13. The apparatus of claim 7, wherein said lid is pivotally attached to said housing.

14. The apparatus of claim 7, wherein said door is pivotally attached to said housing.

20 15. The apparatus of claim 7, further comprising a thermometer attached to said lid for allowing a user to monitor the temperature inside said housing.

25 16. The apparatus of claim 7, further comprising wheels connected to a lower end of said frame enabling said housing to be easily transported.

17. The apparatus of claim 7, further comprising a left support surface attached to the left outer side of said frame adjacent to said housing, said left support surface being substantially planar.

18. The apparatus of claim 17, further comprising a right support surface attached to a right outer side of said frame adjacent to said housing, said right support surface being substantially planar.

5 19. The apparatus of claim 7, wherein said heat source is of the types producing combustion from a gaseous fuel and comprises a perforated pipe adapted to guide said gaseous fuel through the perforations and said apparatus further includes means for connecting said perforated pipe to a source of said gaseous fuel.

10 20. The apparatus of claim 19, further comprising at least one adjustable valve mounted to said frame adjacent to said housing allowing adjustment of the amount of said gaseous fuel flowing to said heat source.

15 21. The apparatus of claim 7, wherein said door further includes a transparent section comprising a window for facilitating the observation of said broiling of said foodstuffs.

20 22. The apparatus of claim 7, wherein said housing defines at least one air intake chamber, said at least one air intake chamber defining at least one air inlet located at the lower end of said housing, said at least air intake chamber further defining an air outlet located generally above said lower grate and generally below said heat source.

25 23. The apparatus of claim 7, wherein said frame defines a lower enclosure for storage.

24. The apparatus of claim 7, wherein said housing is mounted to said frame by way of removable pins such that said housing may be removed from said frame when said removable pins are removed.

25. A combined broiler and grill system for cooking foodstuffs, said system comprising:
a frame;
a housing mounted to said frame;
5 a heat source disposed within said housing and adapted for generating sufficient heat to broil and grill said foodstuffs placed within said housing;
an upper grate disposed within said housing above said heat source;
an upper cooking chamber affording access to said upper grate;
a lower grate disposed within said housing below said heat source;
10 a lower cooking chamber affording access to said lower grate; and
means for controlling the heat generated by said heat source for regulating the broiling and grilling of said foodstuffs placed within said housing.

15 26. The system of claim 25, wherein said heat source emits flames;

27. The system of claim 26, further comprising flame spreading means disposed within said housing located above said heat source and below said upper grate for spreading said flames from said heat source substantially evenly below said upper grate, said flame spreading means further adapted to receive substantially all 20 drippings that are emitted from said foodstuffs being grilled, said flame spreading means disposed in said housing at an angled position such that said drippings emitted from said foodstuffs being grilled tend to run toward the lower end of said flame spreading means due to gravitational forces.

25 28. The system of claim 27, wherein said housing further defines a grease outlet, said apparatus further comprising grease catching means within said housing located below the lower end of said flame spreading means for receiving said drippings that run off the lower end of said flame spreading means, said grease catching means adapted to channel said drippings through said grease outlet.

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29. The system of claim 27, wherein said flame spreading means is removable.

30. The system of claim 28, wherein said grease catching means is removable.

31. The system of claim 25, further comprising temperature gauging means attached to said housing for allowing a user to monitor the temperature inside said housing.

32. The system of claim 25, further comprising rolling means connected to a lower end of said frame enabling said housing to be easily transported.

33. The system of claim 25, further comprising a left support surface attached to the left outer side of said frame adjacent to said housing, said left support surface being substantially planar.

34. The system of claim 33, further comprising a right support surface attached to a right outer side of said frame adjacent to said housing, said right support surface being substantially planar.

35. The system of claim 25, wherein said heat source is of the types producing combustion from a gaseous fuel and comprises a perforated pipe adapted to guide said gaseous fuel through the perforations and said apparatus further includes means for connecting said perforated pipe to a source of said gaseous fuel.

36. The system of claim 35, further comprising at least one adjustable valve mounted to said frame adjacent to said housing allowing adjustment of the amount of said gaseous fuel flowing to said heat source.

37. The system of claim 25, further comprising air channeling means for channeling air from outside said housing to said heat source while isolating the resulting air stream from the foodstuffs being broiled.

5 38. The system of claim 26, wherein said frame defines a storage chamber.

39. The system of claim 26, wherein said housing is mounted to said frame by way of removable pins such that said housing may be removed from said frame when said removable pins are removed.

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40. A method of grilling and broiling foodstuffs simultaneously, said method comprising:
providing a housing defining an enclosure for said foodstuffs and having upper and frontal openings;
mounting a lid to said housing for selectively closing said upper opening;
mounting a door to said housing for selectively closing said lower opening;
disposing a heat source within said housing generally between said upper and lower openings;
disposing an upper grate within said housing above said heat source and below said upper opening;
disposing a lower grate within said housing below said heat source;
depositing said foodstuffs on said upper grate;
depositing said foodstuffs on said lower grate; and
activating said heat source such that it emits heat sufficient to grill said foodstuffs on said upper grate and broil said foodstuffs on said lower grate.

20 41. The method of claim 40, wherein said heat source emits flames.

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42. The method of claim 41, said method further comprising disposing a flame spreader within said housing above said heat source and below said upper grate such that said flames from said heat source impinge upon said flame spreader, said flame spreader adapted to spread said flames substantially evenly below said upper grate, said flame spreader further adapted to receive substantially all drippings that are emitted from foodstuffs being grilled, said flame spreader disposed within said housing at an angled position such that said drippings emitted from said foodstuffs being grilled tend to run toward the lower end of said flame spreader due to gravitational forces.

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43. The method of claim 42, said method further comprising:
disposing a grease catcher within said housing below the lower end of said flame spreader such that said grease catcher is adapted to receive said drippings that run off the lower end of said flame spreader; and
15 wherein said housing further defines a grease outlet, channeling said drippings that run off the lower end of said flame spreader through said grease outlet.

44. The method of claim 40, said method further comprising attaching a thermometer to said housing for allowing a user to monitor the temperature inside
20 said housing.

45. The method of claim 40, said method further comprising mounting said housing to a frame and attaching wheels to a lower end of said frame to enable said housing to be easily transported.

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46. The method of claim 40, said method further comprising:
mounting said housing to a frame; and
attaching a left support surface to the left outer side of said frame adjacent to said housing, said left support surface being substantially planar.

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47. The method of claim 46, said method further comprising attaching a right support surface to a right outer side of said frame adjacent to said housing, said right support surface being substantially planar.

5 48. The method of claim 40, wherein said heat source is of the types producing combustion from a gaseous fuel and comprises a perforated pipe adapted to guide said gaseous fuel through the perforations and said apparatus further includes means for connecting said perforated pipe to a source of said gaseous fuel.

10 49. The method of claim 40, said method further comprising mounting at least one adjustable valve to said frame adjacent to said housing allowing adjustment of the amount of said gaseous fuel flowing to said heat source.

15 50. The method of claim 40, said method further comprising channeling air from outside said housing to said heat source while isolating the resulting air stream from the foodstuffs being broiled.

51. An apparatus for grilling and broiling foodstuffs, comprising:
20 a housing;
a flame spreader disposed within said housing dividing said housing into an upper cooking chamber and a lower cooking chamber;
an upper grate disposed within said upper cooking chamber;
a lower grate disposed within said lower cooking chamber; and
a heat source disposed within said lower cooking chamber above said
25 lower grate, wherein said heat source emits flames.

52. The apparatus of claim 51, wherein the flame spreader comprises a plurality of overlapping U-shaped channels secured in a generally parallel relationship and wherein said flame spreader is positioned to spread said flames emitted from said
30 heat source in a substantially even manner below said upper grate.

53. The apparatus of claim 52, wherein the flame spreader is positioned to receive substantially all drippings and grease emitted from the foodstuffs being grilled that fall through said upper grate.